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Product Specification

Broad Beans White Flowered

Date: 3rd November 2010

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PACK SIZE 1 x 10kg

ORIGIN: UK / Belgium

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints. The final product shall comply with all current U.K. and E.C. Food Legislation.

INGREDIENTS Broad Beans 100% Declare as: Broad Beans
(*Vicia faba*)

PROCESSING Broad Beans are delivered fresh to the factory, each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, blanched, frozen and filled into bulk palletainers. The frozen broad beans are sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -23°C until required for packing.

PACKING During packing, the beans are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -23°C to await despatch.

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QUALITY CONTROL Checks are carried out on the following: -

Processing: -	Raw material Final Product Peroxidase Temperature
Packing: -	Metal detection Check weighing Final product physical defect levels Organolepsis Case quantity Case sealing Case coding and print quality

DEFECT TOLERANCES Product shall be checked at least hourly against the following tolerances for defects: -**Assessed on 1000g Sample**

Foreign Matter	Nil
E.V.M.	3

Assessed on 500g Sample

Major blemish	5% w/w
Minor blemish	10% w/w
Damaged Beans	10% w/w
Colour Variants	3% w/w
Cuts	15% w/w

DEFINITIONS OF DEFECTS**Foreign Material**

This includes any material not derived from the bean plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, toxic berries, snails, slugs or any other material which will render the product unacceptable.

Extraneous Vegetable Matter (EVM)

This includes any harmless vegetable matter other than bean which is derived from the bean plant or harmless vegetable material such as leaves or pod.

Major Blemish

A bean which is blemished to a major degree is one which has conspicuously discoloured (including dark purple staining and bruising) or blemished areas greater than an equivalent circle of 6mm in diameter, either as one blemish or as an aggregate of blemishes.

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Minor Blemish

A bean which is blemished to a minor degree is one which has conspicuously discoloured (including dark purple staining and bruising) or blemished areas less than an equivalent circle of 6mm in diameter, either as one blemish or as an aggregate of blemishes. Single blemishes of less than 2mm shall be ignored.

Damaged Beans

These are beans which are not whole and complete, and includes beans which have been physically crushed, damaged or broken by mechanical means and also pieces of beans such as separate broken or whole cotyledons and loose skin. Damage by natural agencies is also included.

Colour variants

This refers to any unit which is conspicuously different in colour from the normal colour of the variety.

Cut

These are beans in which the testa is split to more than 50% of its length, but in which the cotyledons remain complete.

ORGANOLEPSIS (Carried out on a cooked sample.)**COLOUR**

Fairly bright, characteristic colour, but may lack uniformity throughout the sample. Slight grey or brown tints may be present.

FLAVOUR

Slightly weak characteristic flavour, typical of the variety. May be slightly bitter.

TEXTURE

Flesh slightly firm and/or slightly mealy. The skins may be rather firm or slightly tough.



Average Sample

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MICROBIOLOGICAL

Organism	Target	Maximum
T V C @ 30°C	1 x 10 ⁵	1 x 10 ⁶
Total Coliforms	5 x 10 ²	1 x 10 ³
E. coli	Nil	1 x 10 ¹
Yeasts	1 x 10 ²	1 x 10 ³
Staph aureus	4 x 10 ¹	1 x 10 ²
Salmonella	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	1 x 10 ²

ANALYTICAL

Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 seconds.

WEIGHT CONTROL

The product shall be packed to minimum weight.

METAL DETECTION

All cartons shall be passed through a metal detector. The system shall be tested at least hourly using 3.5mm ferrous and 3.5mm non-ferrous & 4.5mm stainless steel test pieces.

CODING

Best Before End shall be twenty four months following the month of packing e.g. if packed in May 2010 then BEST BEFORE END MAY 2012.

Production / Traceability Code Four figure International date code (Year number, Day number) plus factory identification code and shift code e.g. product packed 1 January 2010 = **0001**.

CARTON LINERS

Dark blue food grade polythene liner of a **minimum** thickness of 45µm.

CARTONS

Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using dark blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked broad beans typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	81	McCance & Widdowson 5 th Edition
Energy - kJ	344	McCance & Widdowson 5 th Edition
Moisture	73.8g	McCance & Widdowson 5 th Edition
Carbohydrate	13.8g	McCance & Widdowson 5 th Edition
- as sugars	1.3g	McCance & Widdowson 5 th Edition
- as polyols	0.0g	McCance & Widdowson 5 th Edition
- as starch	10.0g	McCance & Widdowson 5 th Edition
Fat	0.6g	McCance & Widdowson 5 th Edition
- as saturates	0.1g	McCance & Widdowson 5 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 5 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 5 th Edition
Protein	7.9g	McCance & Widdowson 5 th Edition
Fibre	6.5g	McCance & Widdowson 5 th Edition
Sodium	8mg	McCance & Widdowson 5 th Edition
Cholesterol	0.0mg	McCance & Widdowson 5 th Edition
Vitamin A	37.5µg	McCance & Widdowson 5 th Edition
Vitamin B ₆	0.8mg	McCance & Widdowson 5 th Edition
Vitamin B ₁₂	0.0mg	McCance & Widdowson 5 th Edition
Vitamin C	8mg	McCance & Widdowson 5 th Edition
Vitamin D	0.0µg	McCance & Widdowson 5 th Edition
Vitamin E	0.61mg	McCance & Widdowson 5 th Edition
Thiamin	0.03mg	McCance & Widdowson 5 th Edition
Riboflavin	0.06mg	McCance & Widdowson 5 th Edition
Niacin	3.0mg	McCance & Widdowson 5 th Edition
Folic Acid	32.0µg	McCance & Widdowson 5 th Edition
Biotin	2.1µg	McCance & Widdowson 5 th Edition
Pantothenic Acid	3.8mg	McCance & Widdowson 5 th Edition
Calcium	56.0mg	McCance & Widdowson 5 th Edition
Phosphorus	150.0mg	McCance & Widdowson 5 th Edition
Iron	1.6mg	McCance & Widdowson 5 th Edition
Magnesium	36.0mg	McCance & Widdowson 5 th Edition
Zinc	1.0mg	McCance & Widdowson 5 th Edition
Iodine	6.0µg	McCance & Widdowson 5 th Edition
Potassium	8.0mg	McCance & Widdowson 5 th Edition

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GMO DECLARATION

Does the product, or any of its ingredients contain any genetically modified material (whether viable or not)? YES / NO

Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? YES / NO

Is the product or any of its ingredients produced from, but not containing any genetically modified material? YES / NO

Have genetically modified organisms been used as processing aids or additives used in connection with the production of the food or any of its ingredients? YES / NO

Have genetically modified organisms been used to produce processing aids or additives but where such genetically modified organisms are not present in the processing aid as used in connection with the production of the food or any of its ingredients? YES / NO

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 3rd November 2010

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Alan Gosling Job Title: Technical Consultant

Signature:  Date: 3rd November 2010

Where any answer is YES, see details below.

Product or Material	Details of Genetic Modification

I confirm I have made any necessary enquiries and obtained relevant written assurances from suppliers to verify the accuracy of the details provided above. I confirm the above data supplied is correct and can be used without reservation to advise customers.

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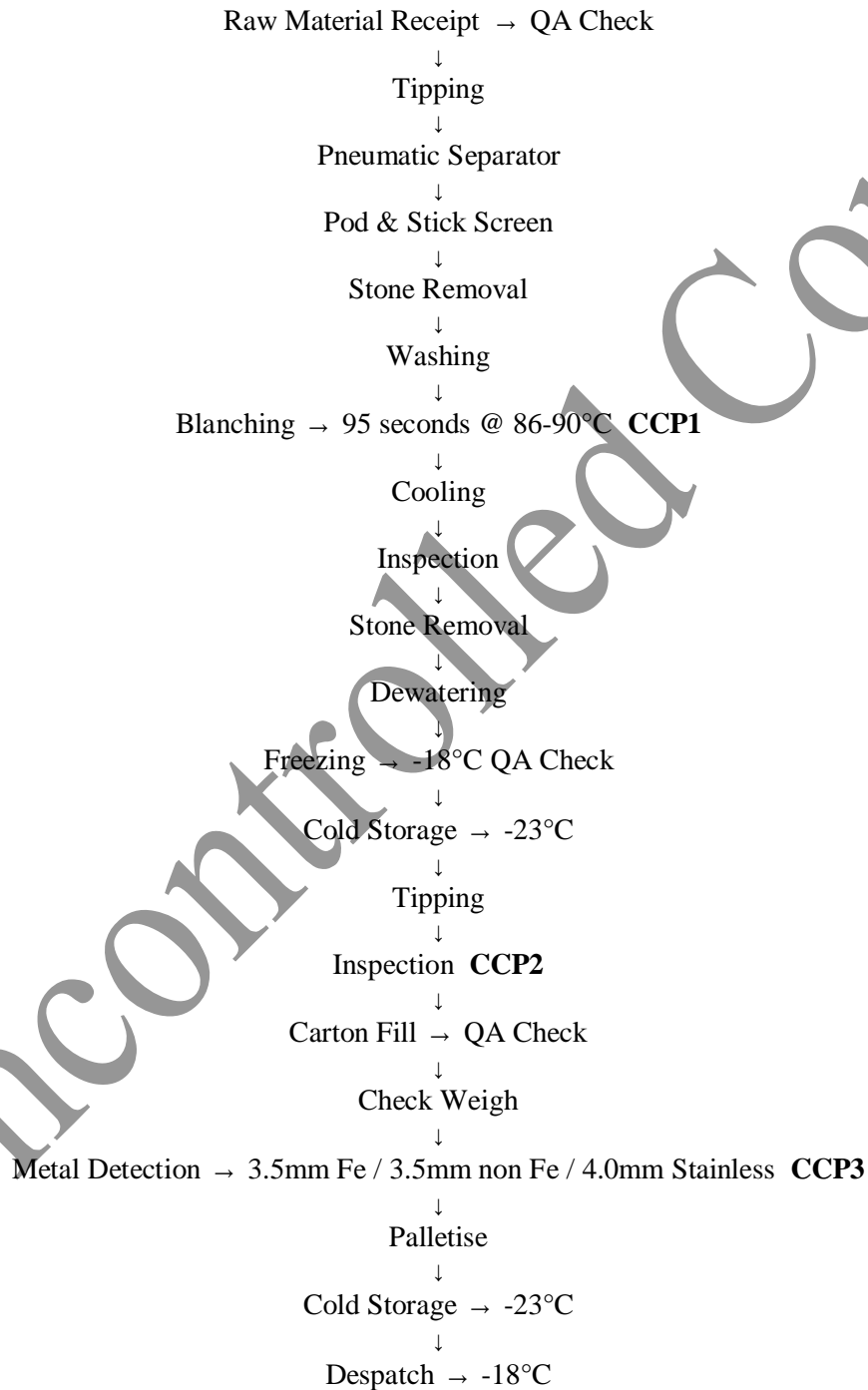
FOOD INTOLERANCE

Food Intolerance Data		
Does the material supplied contain any of the following? (NO) Absent, (YES) Present		
Allergen	NO / YES	Reason for presence if YES
Milk & Milk Derivatives	NO	
Egg & Egg Derivatives	NO	
Animal Products (*)	NO	
Fish/Shellfish	NO	
Cereals (**)	NO	
Gluten	NO	
Yeast/Yeast Extract	NO	
Soya/Soya Derivatives	NO	
Fruit & Fruit Derivatives	NO	
Beef & Beef Products	NO	
Pork & Pork Products	NO	
Lamb & Lamb Products	NO	
Poultry & Poultry Products	NO	
Legumes	NO	
Peanuts	NO	
Sulphite >10ppm	NO	
MSG	NO	
BHA / BHT	NO	
Benzoates	NO	
Glutamates	NO	
Azo & Coal Tar Dyes	NO	
Added Colour	NO	
Added Flavour	NO	
Preservatives	NO	
Antioxidants	NO	
Added Salt	NO	
Nuts/Nut Oils	NO	
Caffeine	NO	
Sesame Products	NO	
Garlic	NO	
Poppy Seeds	NO	
Mustard	NO	
*Including any product derived from slaughtered animals, e.g. gelatine, rennet		
**Including wheat, corn, barley, rye, oats, etc.		
Is the material suitable for:		
Vegetarians?	Y / N	
Vegans?	Y / N	
Kosher?	Y / N	
Halal?	Y / N	
Organic?	Y / N	

FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

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PROCESS INFORMATION**PROCESS FLOW CHART****BROAD BEANS**

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CRITICAL CONTROL POINTS:

to include time / temperature / frequency / target and sensitivity of all process steps.

CCP Number	Process Step	Controls in place
CCP1	Effective blanching to minimise microbiological loading. Half hourly checks.	Continuous chart recoding of temperature and guaiacol test for adequate blanching.
CCP2	Inspection of the product. Continuous control	To remove foreign material via manual inspection
CCP3	Metal detector efficiency. Hourly checks.	Testing of detector using certified test pieces of 3.5mm Ferrous and non-Ferrous, 4.0mm Stainless Steel.

COSHH Data For Frozen Vegetables

Treat as you would any frozen material i.e. if engaged in prolonged handling of the vegetables wear gloves.

Care should be used when lifting full cases of frozen vegetables.

There are no other perceived COSHH implications regarding the use of frozen vegetables.

**THE CONTENTS OF THIS SPECIFICATION ARE
CONFIDENTIAL TO FOODNET LTD AND THE
CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY
OTHER PARTY.**

Signed on behalf of Foodnet Ltd:-

Name: Alan Gosling

Job Title: Technical Consultant

Signature: 

Date: 3rd November 2010

Signed on behalf of the Customer:-

Name:

Job Title:

Signature:

Date:

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